

## ESTATE VINEYARDS SYRAH, RUST EN VREDE

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Vintage

2021



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	1.8
рН	Acidity
3.53	5.5

Since 1977 Rust en Vrede has specialised in the exclusive production of red wine from estate vines, with the focus on Shiraz, Cabernet Sauvignon and Merlot.

#### TASTING NOTE

Expressive nose of creamy cherry puree, and blackberries with a floral perfume of violet, and notes of spicy ginger and cloves. Fine, elegant tannins with an undertone of savoury grip are balanced by fresh acidity. Concentrated black fruit on the palate, with bramble, blackberry, mulberry and a hint of black pepper. A finely balanced, elegant Syrah.

### VINTAGE CONDITIONS

Cool, wet conditions during the winter of 2020 replenished water reserves and provided sufficient water to saturate soils and return water levels to pre-drought levels. This resulted in very vigorous growth in the vineyards, meaning careful vineyard management was required, especially to curb vigorous growth during spring. Flowering and fruit set conditions were ideal, with an average crop set, followed by a moderate growing season. There followed a cool ripening season in 2021, with late ripening and minimal precipitation during the harvest period. Ideal conditions that allowed grapes to ripen slowly, retaining good acidity while developing phenolics.

# VINIFICATION DETAILS

Estate grown grapes are hand-harvested and partially destemmed, with 15% of the grapes kept as whole bunches. Fermentation takes place in open-top fermenters with manual punch-downs and pump-overs performed 2 to 4 times daily. Maceration continues for 14 to 21 days. Parcels and clones are vinified separately. Wine is matured in 500L French oak barrels for 18 months using a combination of 16% new and 84% seasoned oak.

**AWARDS** 

Platter: 94 pts DWWA: Silver

## **ATTRIBUTES**

